

Lwie Serce

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **51**
- SRM **56.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **6.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **6.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (41.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (20.8%)	79 %	16
Grain	Caramunich® typ I	0.2 kg (8.3%)	73 %	80
Grain	Caraaroma	0.2 kg (8.3%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.2 kg (8.3%)	71 %	500
Grain	Special W Malt	0.2 kg (8.3%)	65.2 %	300
Grain	Weyermann Pszeniczny Czekoladowy	0.1 kg (4.2%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	15 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	ziarna tonka	6 g	Secondary	10 day(s)
Other	płatki dębowe marecowane w whisky	20 g	Secondary	10 day(s)